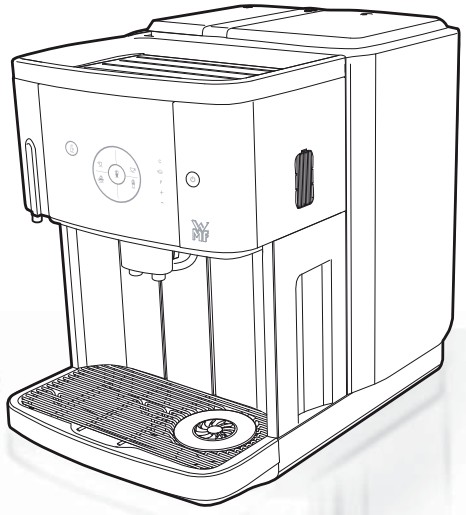


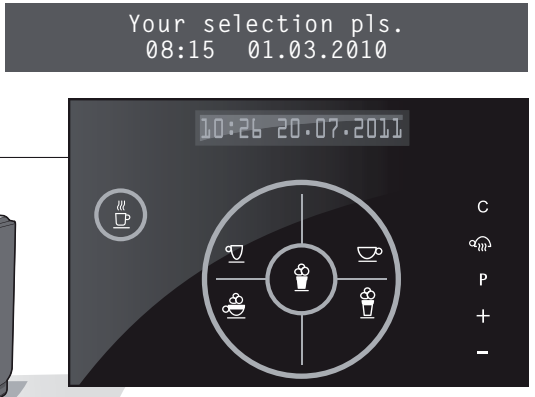
User manual

WMF 900

EN - Type 03 0400

Ready to operate display

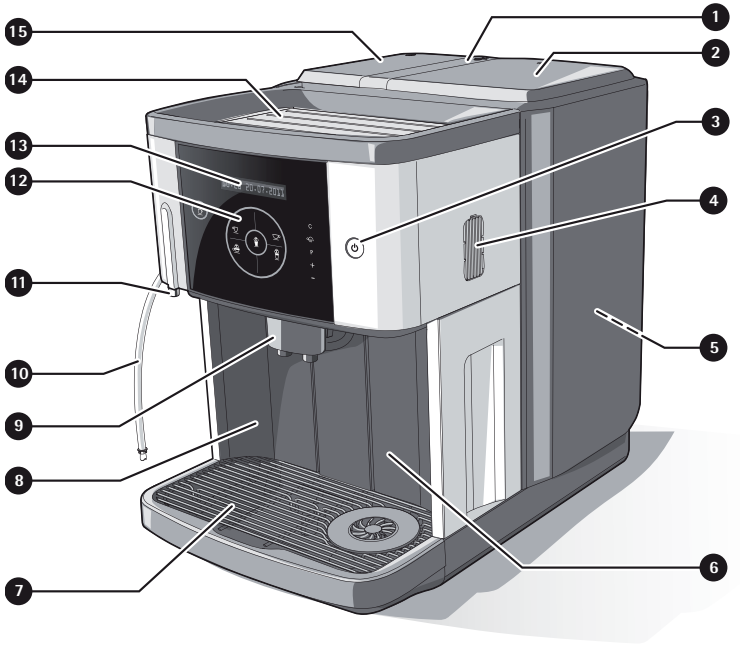
The descriptions in this user manual always assume that coffee-machine is ready to operate.



The design in the displays can vary slightly from one version to another.

P	**P-button** Call up programmes Confirm selection
-	**Minus button** Browse backwards Reduce value Reduce strength of coffee Reduce the volume filled in the cup
+	**Plus button** Browse forwards Increase value Increase strength of coffee Increase the volume filled in the cup Pot function

	Press briefly: 1x Espresso
	Keep pressed down: 2x Espresso
	Press briefly: 1x Café Crème
	Keep pressed down: 2x Café Crème
	Press briefly: 1x Cappuccino
	Keep pressed down: 2x Cappuccino
	Press briefly: 1x Latte Macchiato
	Press briefly: 1 Mug of milk
	Press and hold, till the desired quantity of milk foam is obtained
	Press briefly: 1 glass of hot water
	Press and hold, until the desired quantity of water is obtained
C	**C-button** Stop the procedure Back without change
	Steam Jet press for at least 2 seconds: - warm-up rinsing



Legend	
1	Lid for ground coffee insert
2	Brewing unit lid
3	On/Off switch
4	Ventilation grid
5	WMF Professional-Brewing-System (in housing)
6	Water tank
7	Drip tray with drip tray grid
8	Coffee grounds container
9	WMF All-In-One spout
10	Milk tube
11	Hot water spout
12	Control panel with beverage buttons
13	Display
14	Cup storage
15	Bean container lid

Leave this page folded out while reading the user manual.
This will give you an overview of the complete automatic coffee machine, including all its components.
The positions ❶...⓯ are dealt with again in the individual chapters.

Special features: an overview

The following functions make your WMF Automatic Coffee Machine unique:

A variety of coffee specialities

You can make a variety of coffee specialties with just the touch of a button on your WMF Automatic Coffee Machine, such as Café Creme, Espresso, Cappuccino and Latte Macchiato. In addition, you can also prepare hot milk and hot water for tea.

WMF All-In-One spout

The WWF All-In-One spout is a coffee spout and milk foamer rolled into one. In addition, the height can be adjusted so that you can place anything from an espresso cup to a glass of Latte Macchiato under it.
There is double milk nozzle to simultaneously give two portions of cappuccino for perfect coffee for two.

Milk is dispensed when the All-in-One spout is at its uppermost position.

When you pull the All-In-One spout downwards a little, milk foam is dispensed.

WMF Steam Jet: Cup heating in a matter of seconds

Using the WMF Steam Jet you can pre-heat your cup within seconds to the optimal temperature.

Touch Concept

Your WMF Automatic Coffee Machine is operated by simply touching the control panel.
The illumination concept helps you during the navigation: only the buttons that can be operated are illuminated.

WMF Professional-Brewing-System

The WMF Professional-Brewing-System is the core of Your WMF Automatic Coffee Machine. Through optimal pressure and the WMF pre-brew principle, you can obtain coffee specialities catering to your unique taste.

WMF Connect and Clean

The automatic milk and coffee rinsing system unique in the world with an integrated automatic switch-off feature assists you in preparing beverages with milk easily and hygienically.

Individual Taste

For the coffee with an individual touch, you have several setting options such as settings for coffee strength, grinding degree or adjustment of the coffee volume to the cup size. Aroma and cup volume filled can be additionally adjusted via quick selection function for the next cup.

For efficient energy management

4 individually adjustable energy saving levels and automatic switch-off help to save energy. Thanks to the WMF-Zero-Energy Function, the machine does not use any power when it is switched off.

Preliminary comments

Congratulations on choosing your new WMF Automatic Coffee Machine.
Your WMF Automatic Coffee Machine is equipped with the most important components of a professional WMF coffee machine - the basis for your enjoyment of a perfect coffee.
Read this user manual before you start preparing the coffee. Only then can you get to know all the functions, operate your WMF Automatic Coffee Machine safely and treat yourself to a wonderful cup of coffee.

Signs and symbols

The symbols used for hazard instructions and their significance

Hazard!
Hazard of being injured!

Hazard!
Risk of burns and scalding!

Hazard!
Potentially lethal hazard due to electric shock!

Caution!
Risk of possible material damage!

Tips and instructions

Useful information and tips

Cross reference

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1 For your safety

Maximum possible safety of devices is one of the characteristics of WMF products to which we give our special attention. The integrated safety devices of the WMF Automatic Coffee Machine are, however, only effective if you follow the following safety instructions.

1.1 Intended use

Your WMF Automatic Coffee Machine is a single cup - coffee machine for Espresso and Café Crème as well as milk coffee specialities such as Cappuccino and Latte Macchiato. In addition, hot water, milk foam and milk can be prepared. Each portion is freshly brewed at the touch of a button. WMF Automatic Coffee Machine is designed for personal use. Both coffee beans via the grinder as well as ground coffee through a feed chute can be processed. The WMF Automatic Coffee Machine must be used exclusively for preparing coffee beverages, foaming and dispensing milk and for preparing hot water. The device is suitable for the preparation of an average of 35 cups per day. The WMF Automatic Coffee Machine is not suitable for operation by children or by persons with limited capabilities to operate devices.
In case of misuse, incorrect connection, incorrect operation, improper repair or non-compliance with the above specifications, no liability will be accepted for any damage. In case of damage caused by neglecting cleaning or descaling or by using other cleaning products or scaling products than those of WMF, no liability is accepted and related guarantee claims and warranty claims are unapplicable.

1.2 Hazard instructions

Despite all safety precautions, there is a hazard potential associated with each device if handled improperly. Therefore, follow the instructions below when handling your automatic coffee machine to avoid injuries and health hazards:

Hazard!
Possible injury by grinders!
As long as your automatic coffee machine is switched on and connected to the power supply, the grinder of your automatic coffee machine can start up and you may suffer injury.

> Do not reach into the coffee bean hopper of your automatic coffee machine.
> When you want to clean the coffee bean hopper, switch off the automatic coffee machine and remove the mains plug.

Hazard!
Possible risk to life due to electric shock!
Water or other fluids that have seeped into the electronic components of your coffee machine can lead to life threatening electric shocks.

> Do not clean your coffee machine and the installation surfaces under running water, with steam cleaners or with steam jets.
> Protect the automatic coffee machine from moisture and weather influences and do not use the automatic coffee machine outdoors.
> Never open the housing of your coffee machine.
> Never reach into the interior of your coffee machine, do not use any tools etc.

Hazard!
Possible risk to life due to defects in the mains cable!
Defects in the mains cable can be a risk to life from electric shocks.
> Protect the mains cable from damage:
  - Do not clamp the mains cable.
  - Protect the mains cable from sharp edges, moisture, heat or oil.
> Do not connect the device if the mains cable is damaged.
> Do not repair a damaged mains cable on your own.
> Allow only a qualified technician such as WMF customer service to replace the damaged mains cable.

Hazard!
Risk of accidents to children at low installation height!
If the height of installation is too low, children can reach into the device and may be injured by hot steam or water.
> Install the device at least 85 cm, if necessary, even higher, above floor level.
> Install the device on a surface with a width of at least 60 cm.
> Push the device far to the rear so that the drip tray and the device are out of the reach of children.

Hazard!

Probable risk of burns or scalding due to hot components or steam and hot liquids!

The All-In-One spout and the hot water spout are very hot while in operation and on contact can cause burns. Hot beverages and escaping steam can scald you.

> Do not touch the All-In-One spout, the hot water spout or the immediately adjoining surfaces of your automatic coffee machine.
> Avoid contact with the escaping steam and handle the hot beverage with care.
> Allow the machine to cool down before cleaning. Follow the same procedure when you remove or attach components or accessories.

Hazard!

Possible health hazard!

Neglecting to clean the milk unit, the water tank or using other consumables or materials other than coffee can affect your health.

> Clean the machine regularly according to the instruction given under the chapter on Care.
> Fill the coffee bean hopper only with coffee beans and fill the feed chute only with ground coffee.
> Fill up only pure, cold drinking water in the water tank and use only milk in the milk system of your coffee machine.

Hazard!

Possible health hazard due to cleaning agents or descaling agents.

Cleaning agents and descaling agents are irritants and become very hot while executing the cleaning programmes. Cleaning agents and descaling agents can affect your health. Cleaning agents and descaling agents can damage the plastic parts of the automatic coffee machine and other articles and textiles.

> Avoid any contact with cleaning agent or descaling agent.
> Keep the cleaning agents and descaling agents away from children.
> Never ingest the cleaning agent and descaling agent or mix them with other cleaning agents and descaling agents or other chemicals.
> Even if you discontinue the cleaning activity, always wash your hands and face after cleaning your automatic coffee machine.
> Do not eat or drink during the cleaning programmes.
> Ensure that there is adequate ventilation when the cleaning programmes are running.
> Use only the WMF cleaning agents and descaling agents.

Caution!

Possible property damage on delicate installation surfaces!

Due to the escaping hot steam or water, delicate support surfaces can be damaged.

> Protect the delicate installation surfaces with a base that is water-proof and heat resistant.
> Ensure that the installation surface remains dry.

Caution!

Possible material damage due to overflowing drip tray!

If you only infrequently drain the drip tray, it can overflow. It can possibly damage the delicate items in the surrounding area.

> Empty the drip tray after each system rinse.

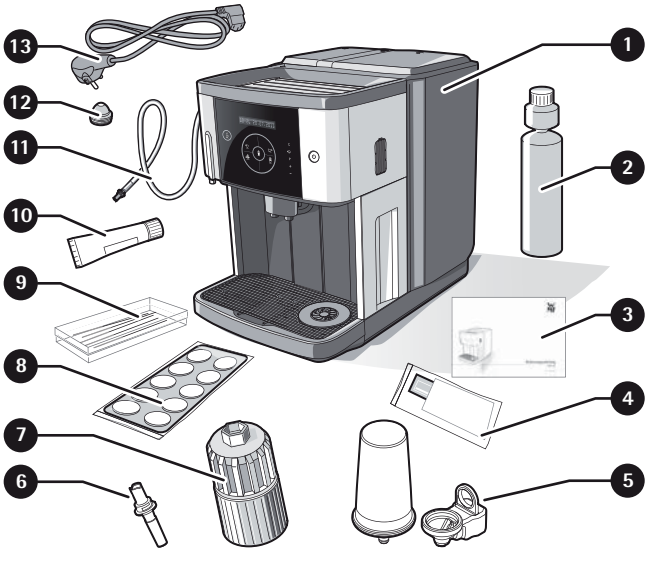
> Ensure that the machine is switched off in your absence.

2 Initial setup

Now you are only few steps away from preparing a perfect coffee.
In this chapter, step-by-step you can learn how you can start operating your WMF Automatic Coffee Machine.

2.1 Scope of supply

> Check the scope of supply for completeness.



Legend	
1	WMF Automatic Coffee Machine
2	WMF Milk system cleaner
3	User manual
	Guarantee card
	Supplementary sheet for care instructions
4	Carbonate hardness test
5	Water filter cartridge with adapter
Accessories in plastic bags:	
6	Transparent milk nozzle for non-refrigerated milk
7	Multitool
8	WMF cleaning tablets
9	Small cleaning brushes
10	WMF lubricant/grease for sealing rings
11	Milk tube with brown milk nozzle for refrigerated milk
12	Steam nozzle
13	Mains cable

2.2 Installation and connection

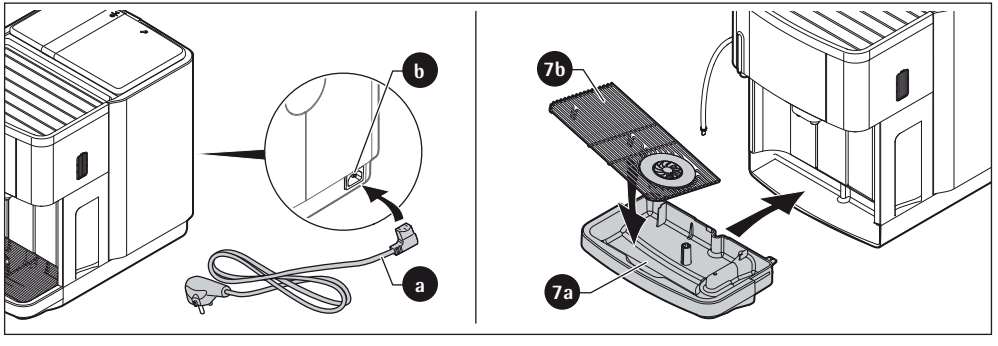
> Unpack the automatic coffee machine.
> Check the machine for possible damage during transportation.

Caution!
Possible property damage on delicate installation surfaces!
Due to the hot steam or water that comes out, delicate bases can be damaged.
> Protect the delicate installation surfaces with a base that is water-proof and heat resistant.
> Ensure that the installation surface remains dry.
> If large amount of liquids regularly escape, it indicates a malfunction of the machine that must be thoroughly checked.

Assemble

While installing the automatic coffee machine, follow the hazard instructions given under chapter 1.2 and in this chapter as well as the following instructions:
> Place the automatic coffee machine on a stable, horizontal surface that is waterproof and heat-resistant.
> Protect the mains cable from damage:
  - Do not clamp the mains cable.
  - Protect the mains cable from sharp edges, moisture, heat or oil.

> Do not allow the cable to hang over the edge of the table or the corner of the table.
> Protect the automatic coffee machine from moisture and weather influences and do not use the automatic coffee machine outdoors.
> Install the device at least 85 cm, if necessary, even higher, above floor level.



Installation

> Connect the mains cable (**a**) provided to the port at the rear (**b**) of the automatic coffee machine.
> Connect the plug to an earthed socket.

Drip tray and drip tray grid insert

> Insert the drip tray (**7a**) with drip tray grid (**7b**) in the automatic coffee machine.

2.3 Testing the water hardness

> Briefly dip the provided Carbonate hardness-test strips (about 1 Second) into your tap water.
One minute later, you can read the degree of hardness with the help of the colour scale on the test strip package.

Enter the value with the initial settings (Chapter 29 Initial settings).

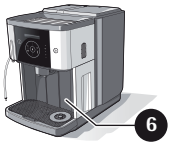
2.4 Clean the water tank

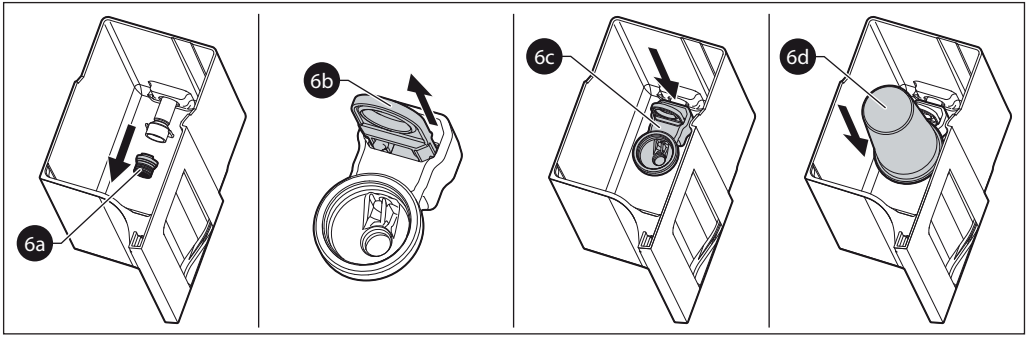
> Remove the water tank from the automatic coffee machine.
> Remove all the accessories from the water tank.
> Thoroughly rinse the water tank with tap water and a mild cleaning agent.

2.5 Insert the WMF water filter

The WMF water filter protects the coffee machine from scale formations and ensures best quality of water for making coffee.

You need only observe the instructions in Section 2.5 if you work with a water filter. If your water hardness is between 0 and 4, you need not use a water filter.





> Remove the sieve (**6a**) in the water tank.
> Pull the locking device (**6b**) of the cartridge adapter upwards.
> From the top lateral side, clamp the cartridge adapter (**6c**) at the dispenser connection to the water tank.
> Press the locking device on the cartridge adapter downwards.
> Attach the new water filter cartridge (**6d**) to the cartridge adapter.

2.6 Filling the water tank

Caution!
Possible damage to your automatic coffee machine due to unsuitable liquids!
Liquids other than drinking water can damage your coffee machine or can result in clogging.
> Fill the water tank of your automatic coffee machine only with clean, cold drinking water.
> Never fill the water tank with hot water, mineral water or milk.

> Remove the water tank from the automatic coffee machine.
> Fill the water tank with cold tap water (maximum 2.2 litres).
The tank can be filled with the fitted lid.
> Slide the water tank into the automatic coffee machine with the lid fitted in position.

2.7 Insert the milk tube

The milk tube is already mounted on the All-In-One spout.
> Select the suitable milk nozzle:
- brown coloured milk nozzle for refrigerated milk (mounted during delivery)
- transparent milk nozzle for non-refrigerated milk.
> Insert the appropriate milk nozzle.
The milk nozzle is connected firmly to the tube and can be removed only by twisting and pulling.
> Remove the coffee grounds container.
> Push the All-In-One spout to the lower position.

> Press the milk tube into the guide. See to it that the milk tube does not lie in front of the grounds container.

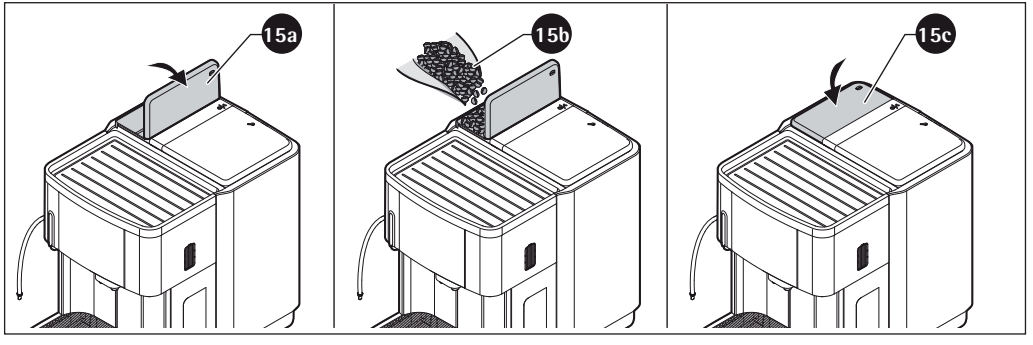
2.8 Filling the coffee bean hopper

Once unpacked, roasted coffee loses its aroma in few days.
Therefore, pour only as many coffee beans in the coffee bean hopper as you expect to use in the next few days. So that you can enjoy the full aroma of your coffee, it is better to frequently refill with beans.

Each automatic coffee machine is checked thoroughly before shipment. Therefore, coffee grounds residue may remain in the grinder. Your coffee machine will definitely not be a used one.

Hazard!
Possible injuries due to the grinders!
As long as your automatic coffee machine is switched on and connected to the power supply, the grinder of your automatic coffee machine can start up and you may suffer injury.
> Do not reach into the coffee bean hopper of your coffee machine when the coffee machine is not switched off and removed from the mains.

Caution!
Possible damage to your automatic coffee machine due to foreign bodies!
Foreign bodies that are present in the coffee bean hopper can damage the grinders.
> Make sure that no foreign bodies (e.g. metal parts) are present in the coffee bean hopper.
> Pour only appropriate coffee beans into the coffee bean hopper.



Cup volume: max. 250 g

> Open the lid (**15a**)of the coffee bean hopper.
> Fill the hopper (**15b**) with coffee beans
> Close the lid (**15c**).

2.9 Initial setting

> Press the On-/Off-switch.
The commissioning program begins.

Set the language

```
language: english
OK: P    change: -/+
```

> Set the desired language with – or +.
> Confirm the language with P button.

	Initial setup	*The setup programme now guides you through the basic settings.*
Set the time	Time hh:mm OK: P change: -/+	> Set the current time with – or + (hh = hours in two digits, mm = minutes in two digits). > Confirm the time with P button.
Set the date	Date dd:mm:yyyy OK: P change: -/+	> Set the current date with – or + (dd = day in two digits, mm = month in two digits, yyyy = year in four digits). > Confirm the date with P button.
Energy saving modes	Eco-Mode: 2 OK: P change: -/+	*You can choose between 4 energy saving modes.* > Please note the following information. > Using the – or +, set the energy saving mode. > Confirm your selection with P button.

Energy saving mode	Method of operation of the coffee machine
1	Both heaters are continuously ready for use. Coffee, milk, milk foam and hot water can be dispensed without having to wait.
2 (Factory setting)	Hot water is held at operating temperature continuously. Coffee, milk, milk foam and hot water can be dispensed without having to wait. The steam heater goes to stand-by after 5 minutes. Milk, milk foam and steam can be dispensed from the Steam Jet after a short waiting period.
3	Both heaters go to stand-by after 5 minutes. Coffee, milk, milk foam, steam and hot water can be dispensed after a short waiting period.
4	The coffee heater goes to stand-by after 5 minutes. Coffee and hot water can be dispensed after a short waiting period. The steam heater is off. No milk beverages can be prepared and the Steam Jet is deactivat

* Measuring method as per SAFE

Set the switch off time

```
Sw. off time: 30min
OK: P change: -/+
```

> Set the time after which the machine automatically switches off after the last beverage preparation with – or +.
> Confirm your selection with P button.

For a setting at "0 Minutes", the machine does not switch off automatically.

Setting water hardness

```
Water hardn.: 13-16
OK: P change: -/+
```

> Set the result of the carbonate hardness test with – or +. ("2.3 Testing the water hardness" on page 10)
> Confirm the water hardness with P button.

Is water filter being used?

```
Water filter: No
OK: P change: -/+
```

> With – or +, select whether you use a water filter (recommended for water hardness greater than 5 °dKH)
> Confirm your selection with P button.

If water filter is set to "Yes", the filter will then be rinsed. If it is set to "No", this step need not be carried out.

> Check to ensure that the water tank is filed to the top.
> Place the lid on the water tank.
> Slide the water tank gently into the automatic coffee machine.

Rinsing the water filter

```
Place 3L container
under h. w. spout
```

> Place a collecting vessel with approximately 3 litres capacity under the hot water spout.

While rinsing the filter, unusual noises are heard. This is normal. The noises end during the filter rinse.

```
Heating up ...
```

The machine subsequently heats up as shown in the display.

After the machine is heated up, the coffee system is rinsed by itself. This warms up all the pipes.

> Place a collecting vessel under the All-in-One spout for the rinse water.

The coffee system rinsing procedure lasts for about. 40 seconds.

At the end of the setup program, a test brew is carried out.
The Espresso button blinks.
> Place a container that holds at least 50 ml under the All-In-One dispenser.
> Press a beverage button.
The test brewing starts.
During this test brewing, coffee grinder is filled with coffee beans.
> Throw this first cup of coffee away.

Your selection pls. 08:15 01.03.2010	Your Automatic Coffee Machine is now ready for operation.

All the settings can be changed now or later on.
For this, refer the chapter "3.6.3 Basic settings" on page 37.

3 Operation

In this chapter, you can learn everything about the easy method of coffee preparation with your WMF Automatic Coffee Machine and how you can individually customize it - entirely according to your preference!

Hazard!
Possible risk of burns or scalding due to hot components or steam and hot liquids!
The All-In-One spout and the hot water spout are very hot while in operation and on contact can cause burns. Hot beverages and escaping steam can scald you.

> Do not touch the All-In-One spout, the hot water spout or the immediately adjoining surfaces of your automatic coffee machine.
> Avoid contact with the escaping steam and handle the hot beverage with care.

3.1 Switching on or switching off the automatic coffee machine

While switching the automatic coffee machine on or off, the machine automatically starts a coffee system rinse. This requires an adequate volume of water in the water tank at all times.

> Empty the drip tray regularly, since the rinse water is emptied into the drip tray through the All-In-One spout.
You can also place a collecting vessel under the All-in-One spout and collect the rinse water.

3.1.1 Switching on

From switch-on to operational readiness in about 2 minutes

WELCOME	> Press the On-/Off-switch.
Heating up ...	*Your coffee machine heats up and performs coffee system rinse. This warms up all the pipes.* > Place a collecting vessel under the All-in-One spout for the rinse water. *The coffee system rinsing procedure lasts for about. 40 seconds.*
Your selection pls. 08:15 01.03.2010	Your automatic coffee machine is now ready for operation.

3.1.2 Switching off

> Press the On-/Off-switch for about 3 seconds.

Before switching off, an automatic coffee system rinse is performed. If beverages are prepared with milk, then you are requested to perform a milk system rinse.

> Follow the display instructions for a milk system rinse.

The machine switches off.

3.1.3 Timer operation (automatic switch-on).

Timer OK: P change: -/+	With the timer, you can automatically switch the WMF Automatic Coffee Machine on or off. To use the timer, the basic setting "Switch-on time" must be set to active beforehand. > Briefly press the on-/off-switch. > Set the switch-on time with the buttons – or +. > Confirm your selection with P button. *The machine rinses and subsequently shifts to the timer operation.*
Timer 08:15 01.03.2010	*The display shows the switch-on time that has been set. The current date and time is displayed, if these are activated in the basic settings.* *The button P-blinks. The switch-on time can be changed by pressing the P button.* *The machine automatically switches on at the set time.*

Manual switch on and switch off for timer operation

> To manually switch on the WMF Automatic Coffee Machine in the timer operation , briefly press the on-/off switch.

Before the automatically set time, the machine in the timer operation immediately switches on again.

> To manually switch off the WMF Automatic Coffee Machine in the timer operation, press the on-/off switch for 3 seconds.

The machine is switched off and the timer is no longer active.

3.2 Use milk

Milk is a very sensitive foodstuff. Always ensure cleanliness when using milk. Open the packing only with clean hands and tools. Always ensure that the milk is germ-free.
We recommend that milk always be stored in a refrigerator and removed from it only for immediate use.

> Place the refrigerated milk on the left side, next to the machine.
> Insert the milk tube with the attached milk nozzle into the milk container.

We recommend the milk tube be inserted only for immediate use and not to leave it inside the milk for an extended period.

The tube end with the milk nozzle should be long enough to reach the bottom of the milk container so that the container can be completely emptied.

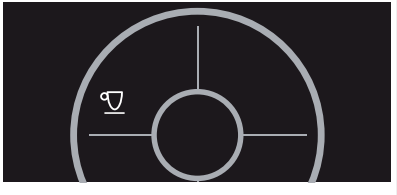
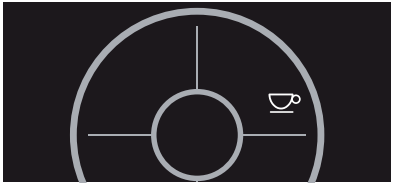
3.3 Prepare coffee beverages

Coffee beverages are prepared by touching the beverage button in the control panel.

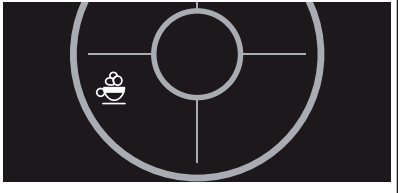
3.3.1 Coffee specialities at the touch of a button

> Place an appropriate drinking vessel under the All-In-One spout.
> Adjust the All-In-one spout to suit the height of the drinking vessel.
> Ensure that the All-In-One dispenser is not in the highest position.

> Select your beverage by pressing the beverage button:

	
short: **1x Espresso**	short: **1x Café Crème**
long: **2x Espresso**	long: **2x Café Crème**

> For example, press the button at the bottom left for Cappuccino.



short: **1x Cappucino**	short: **1x Latte Macchiato**
long: **2x Cappucino**	

The name of the beverage appears on the display, for example, Cappucino.
The coffee beans are ground for the selected beverage, for example, Cappuccino.
The selected beverage, for example, Cappucino, is prepared.

When you set Eco-Mode 4, you cannot prepare any milk beverages. The symbols for milk beverages are not illuminated.

3.3.2 WMF Steam Jet: Cup heating in a matter of seconds

The WMF Steam-Jet finally sees the end of cold coffee cups. At the push of a button, hot steam flows slowly from below into the drinking vessel - to ensure coffee enjoyment at exactly the right temperature!

Hazard!
Possible danger of burns!
Hot steam is delivered and the drinking vessel can get very hot!
> Do not use the cup warmer without a drinking vessel and never without the drip tray grid with steam board inserted in place.
> Use heat-resistant drinking vessels.
> Do not use the cup warmer without the associated saucer insert.
> Never leave children near the machine without supervision.

The WMF Automatic Coffee Machine is fitted with the WMF Steam-Jet single, cup warmer for a single cup.
> Place a drinking vessel with the opening facing downwards on to the Steam-Jet.
> Press the button with the cup warming symbol for longer than 2 seconds.

cup preheater ATTENTION! hot!	*Hot steam slowly flows from below into the drinking vessel. The flow of steam ends automatically when the button is released, latest however after 8 seconds.*
your selection pls 8:15 1.3.2011	Your automatic coffee machine is now ready for operation.

3.3.3 Set the coffee strength for the next beverage

Prior to each coffee preparation, you can decide on the desired strength of your next coffee speciality.
> Set the desired coffee strength with – or +.
Following coffee strengths are available for selection:

- **Mild** (about 15 % weaker than the saved setting)
- **Normal** (corresponds to your setting)
- **Strong** (about 15 % stronger than the saved setting)

3.3.4 Quick selection of cup size

The volume of the next cup can be stipulated before starting to prepare the beverage. The taste will therefor remain the same.

You set the size of cup for the next beverage using the cup size rapid selection. You can also change the permanent setting of the cup size. See Chapter "3.6.1 Set the cup size" on page 32.

> Push the button for cup size rapid selection for longer than 2 seconds and push the:
  - for a large cup: briefly +
  - for a small cup: briefly –
  - for the pot function 2x briefly + (see Chapter "3.3.5 Pot function" on page 27)

medium: corresponds to the permanant setting of cup size
large: corresponds to approx. 130% of your permanent beverage setting
small: corresponds to approx. 70% of your permanant beverage setting

Your WMF coffee machine adjusts the quantity of ground coffee to the cup size and thus ensures that you enjoy a perfect cup of coffee consistent in taste.

The setting can be cancelled by using off/c.

3.3.5 Pot function

Using the pot function you can make a full pot of Café Crème.

> Press the cup size rapid selection button for longer than 2 seconds.

> Press + 2x briefly.

The Cafe Creme beverage button lights up.

> Push the All-In-One spout upwards.
> Place the WMF coffee pot under the spout.

You can now make 2, 4, 6, or 8 cups of Cafe Creme.

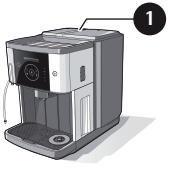
> Follow the display instructions.

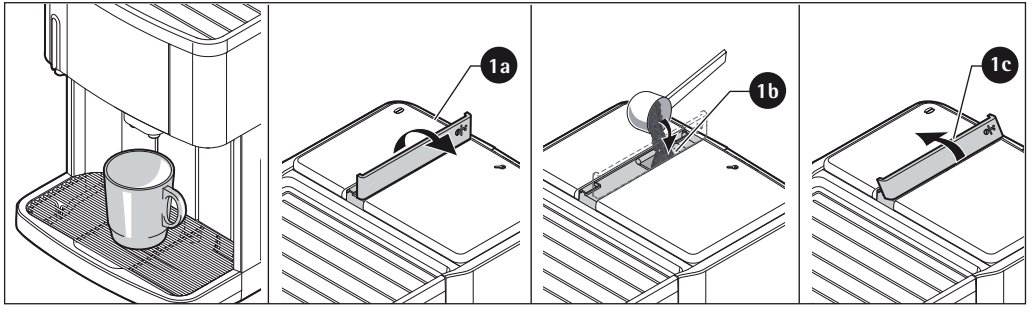
3.3.6 Coffee preparation using ground coffee

In addition to the coffee bean hopper, you can prepare a second type of coffee (for example, a decaffeinated coffee) using the ground coffee feed chute.

Caution!
Possible malfunction of your automatic coffee machine!
Improperly ground coffee or water soluble coffee powder can block the feed chute in your automatic coffee machine.

> Use only ground coffee in the ground coffee insert (maximum 15 g per preparation).
> Do not use water-soluble instant coffee.
> Do not use finely ground coffee.





> Place an appropriate drinking vessel under the All-In-One spout.
> Open the lid (**1a**) on the ground coffee inlet.

The display notifies:

Cup volume: max. 15 g

> Pour the ground coffee (adequate for a brewing cycle of about. 9 g) in the ground coffee insert (**1b**).
> Close the lid (**1c**).
> Select your beverage using the beverage buttons (one cup).

The procedure can be cancelled with C *button.*

3.3.7 Preparing milk and milk foam

Your WMF Automatic Coffee Machine prepares hot milk and milk foam at the touch of a button.

Hot milk (All-in-one spout in the uppermost position)

> Place an appropriate drinking vessel under the All-In-One spout.
> Push the All-In-One spout to the upper most position.
> Briefly press the milk button.

A mug of hot milk is prepared.

After the milk is dispensed, the All-In-One spout shall again be pushed slightly downwards.

Milk foam (All-In-One spout not in the uppermost position)

> Place an appropriate drinking vessel under the All-In-One spout.
> Push the All-In-One spout slightly downwards.
> Press and hold the milk button till the desired quantity of hot milk foam is prepared.

Tip: Milk or milk foam can drip a little after dispensing. It is best to hold your cup for a little while longer after dispensing under the All-In-One spout, or place a small collecting vessel under the spout.

Tip: Milk can also drip, if the milk container is full and at the same time the All-In-One spout is in a lower position. Push the spout slightly upwards after the beverage is dispensed.

3.3.8 Hot water dispensing

You can dispense hot water, for example, for tea, with the help of hot water function.

> Place a suitable drinking vessel under the hot water spout.

> Briefly press the hot water button to obtain one glass of hot water.

For obtaining hot water in variable quantities:

> Press and hold the hot water button till the desired quantity of hot water is prepared.

3.4 Cancel beverage preparation

You can cancel the current beverage dispense:

> Press C button.

For beverages with more than one component such as coffee and milk:

> Press the beverage button once again to cancel the active dispense.

The next component is dispensed.

3.5 Tips to save energy

	Set the most economical energy saving mode (see “Energy saving modes” on page 15).
	Switch off your WMF Automatic Coffee Machine when it is not in use. It does not consume any power then.
	Your WMF Automatic Coffee Machine switches off automatically after 30 minutes. Reduce the automatic switch off time (“Set the switch off time” on page 16).
	Descale your WMF Automatic Coffee Machine regularly. Limescale residues result in increased power consumption. (Chap. “4.2.6 Descale coffee machine” on page 53).

3.6 Carry out the settings

By setting the **Cup size**, you can adjust the quantity of the beverage for your cup size (Chapter. “3.6.1 Set the cup size” on page 32). With the **beverage settings**, you can individually change the recipe of your coffee (“3.6.2 Beverage settings” on page 33).
The **basic settings** are related to the settings for the display and the operation of the coffee machine (Chapter. “3.6.3 Basic settings” on page 37). Besides, you can set the grinding degree (chapter “3.7 Set the grinding degree” on page 39).

Preparation test

When you make the settings, you can start a preparation test with the new values at any time.

> Place an appropriate drinking vessel under the All-In-One spout.
> Once again press the beverage button of the adjusted beverage.
The beverage is prepared with the adjusted settings.

3.6.1 Set the cup size

Here, you have the option to individually adjust the cup volume to your cup sizes. But the recipe remains the same.

> Press P button.

Select the cup size

Select program browse: +	> Browse with + for basic settings.
Cup size OK: P change: -/+	> Confirm your selection with P button.
	> With the help of the beverage button, select the beverage for which you want to adjust the cup volume with the cup size.

Adjust the cup volume

Cup volume: 100% OK: P change: -/+	> Adjust the cup volume to the cup size with the buttons – or +. *The cup volume is displayed in %. 100 % corresponds to the default setting.*
Cup volume: 100% OK: P Test: bev. btn.	> If necessary, carry out a test preparation (page 31). > Confirm the cup volume with P *button.*
Cup volume: 100% OK: P change: -/+	> If necessary, change the cup volume. > Confirm the cup volume with P button.

3.6.2 Beverage settings

Here, the recipe for your coffee specialties are set according your personal coffee preferences.

You can adjust the following settings:
- Water volume
- Coffee strength
- Milk quantity
- Rest period for Latte Machiato
- Sequence of dispensing milk and coffee

- Pre-brew (for perfect aroma)

> Press P button.

Select the beverage setting

Select program browse: +	> Browse with + for beverage setting.
Beverage settings OK: P change: -/+	> Confirm your selection with P button.
	> Select the beverage for which you want to change the taste and the composition with the help of beverage buttons.

Adjust the water volume

Water volume: 40ml OK: P Test: bev. btn.	> Set the desired water volume with – or +. > If necessary, carry out a test preparation (page 31). > Confirm the water volume with P button.

Adjust the coffee strength

```
Strength: 100%
OK: P change: -/+
```

> Set the desired coffee strength with – or +.

The ground quantity varies according to the grinding degree setting, the used types of coffee, the humidity and several other influences. The factory setting for Espresso corresponds to approximately 9 grams.

> If necessary, carry out a test preparation (page 31).
> Confirm the coffee strength with P button.

Adjust the milk quantity

```
Milk volume: 28 sec.
OK: P change: -/+
```

The setting is applicable for coffee beverages with milk or milk foam.

> Set the desired milk quantity with – or +.

The milk quantity varies according to the used milk, milk temperature and selected milk nozzle.

> If necessary, carry out a test preparation (page 31).
> Confirm the milk quantity with P button.

Tip: The separation between milk and Espresso, in case of Latte Macchiato, works even better if the rest period between milk dispensing and milk foam dispensing is prolonged.

Rest period for Latte Macchiato

```
Rest period: 15 sec.
OK: P change: -/+.
```

> Set the rest period between milk disbursement and milk foam disbursement with – or +.
> Confirm the rest period with P button.

```
Sequ.: coffee-milk
OK: P change: -/+.
```

> Set the sequence of dispensing coffee and milk with – or +.
> Confirm the sequence with P button.

The quantity of milk foam may be less during the first beverage since the condensed water is still in the cooled down pipes. Therefore, before the preparation of the first beverage, briefly press the milk button.

Pre-brew

```
Pre-brew: On
OK: P change: -/+
```

Pre-brew: Before brewing, the ground coffee is dampened with hot water. This causes the ground coffee to swell up and the aroma of many types of coffee can develop better.

> Set the pre-brew function on or off with – or +.
> If necessary, carry out a test preparation (page 31).
> Confirm your setting with P button.

When you set Eco-Mode 4, you cannot prepare any milk beverages. The symbols for milk beverages are not illuminated.

At **www.wmf-ce.de** you can find useful tips and tricks for enjoying a perfect cup of coffee.

3.6.3 Basic settings

Following settings can be adjusted:

Basic settings	
Language*	Water hardness*
Energy saving modes*	Water filter*
Time*	Special information tone
Date*	Brewing temperature
Display of time/date	Factory settings
Switch on time	Display contrast
Switch off time*	

*The basic settings marked with a * have already been set during the commissioning. However, you can subsequently change these values too. The description for this can be found under the chapter "2 Initial setup" on page 7.*

In order to adjust the basic settings, proceed as follows:

> Press P button.

Select the basic settings

```
Select program
browse: +
```

> Browse with + for basic settings.

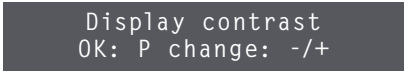
	Basic settings OK: P change: -/+	> Confirm your selection with P button.
Allow display of date/time?	Date / Time: On OK: P change: -/+	> Set the display of date and time on or off with – or +. > Confirm your selection with P button.
Automatic switch on time	Switch-on time: On OK: P change: -/+	> Set the pre-brew function on or off with – or + (Chapter "3.1.3 Timer operation (automatic switch-on)." on page 21). > Confirm your selection with P.
Warm-up rinse	Warm-up rinsing off OK: P change: -/+	> Use the – or + buttons to set whether a warm-up rinse should be carried out when you brew an Espresso again after an interval in dispensing. > Confirm your selection with P button.
Special information tone	Sound: On OK: P change: -/+	> Switch on or off the special information tone for pressing the control keys and beverage buttons with – or +. > Confirm your selection with P button.
Brewing temperature *Default setting: 92 °C*	Brewing temp. 92°C OK: P change: -/+	> Set the desired brewing temperature with – or +. > Confirm your selection with P button.

Factory setting

All the basic settings and beverage settings are reset to factory setting with the setting of "Yes".

> Set the factory setting to "Yes" with – or +.
> Confirm your selection with P button.

Display contrast



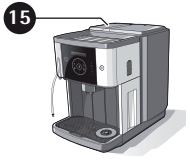
> Set the display contrast with – or +.
> Confirm your selection with P button.

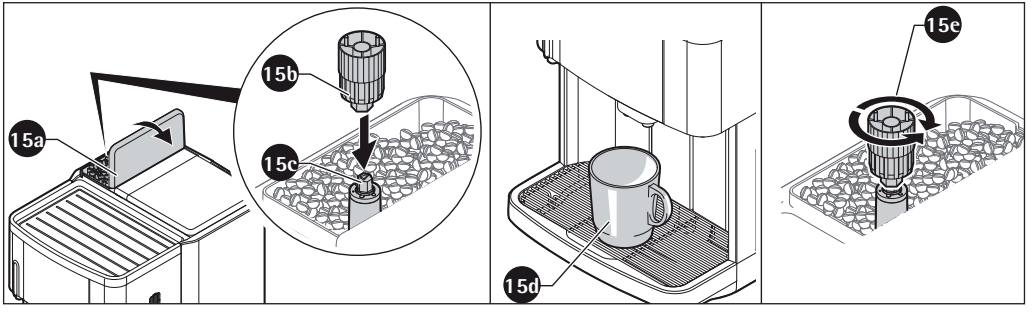
3.7 Set the grinding degree

With the help of continuously adjustable grinders you can optimally align your WMF Automatic Coffee Machine for your type of coffee.

Caution!
Possible malfunction due to false setting of the grinding degree!
The setting of the grinding degree of your automatic coffee machine in idle mode can lead to the grinder being set too tight and cannot start.

> Set the degree of grinding for your coffee machine only when the grinder is in operation
> Do not forcefully overwind the stop!





> Open the lid (**15a**) on the bean hopper.
> Connect the Multi tool (**15b**) to the grinding degree setting (**15c**).
> Place an appropriate drinking vessel under the All-In-One-spout, press the Espresso button and wait till the grinder runs.

Grinding should be finer:	Press the multitool downwards and turn the multitool (**15b**) **in** anticlockwise direction.
Grinding should be coarser:	Press the multitool downwards and turn the multitool (**15b**) **in** clockwise direction.

The factory setting of the grinding degree is based on the characteristics of average coffee beans. The effect of a change in the grinding degree is assessed only after the delivery of the second cup after the new setting. The finer the coffee is ground, more strongly its contents are released into the coffee.
The following constraints are there for the setting

Grinding degree is too fine:
The dispensing stream is interrupted and/or there is a flow fault: –> the ground coffee clogs the brewing filter.
Increase the grinding degree by one rotation to make it coarser.

Grinding degree is too coarse:
Runs out too fast - especially in case of espresso - the cream is too light and less consistent, the aroma is plain.
Adjust the grinding degree by one rotation to make it finer.

Correct setting:
Verify your setting by preparing a double cup espresso.

3.8 Read counters

> Press P button.

Select the counters

Select program browse: +	> Browse with + for counters.
Counters OK: P browse: -/+	> Confirm your selection with P button.
Espresso 269 browse: -/+	> Browse with – or + to display the number of beverages prepared.

Allow display of the number of prepared beverages?

Reset counters?

Reset all counters No: C Yes: P	*Immediately after all the beverages are displayed or when you press C button,the counters can be deleted.* > Reset the counters with P button. or > retain the counters with C button.

4 Care

The care of your WMF Automatic Coffee Machine is especially important so that your coffee is always prepared perfectly. The display notifies you about how soon the Automatic Coffee Machine must be rinsed, cleaned or descaled. Only 10 seconds time are needed to clean the machine before you switch it off.

Caution!
Risk of burns and scalding!
While cleaning, removing or attaching components and accessories, you are susceptible to burn injuries due to the hot parts of the machine.
> Allow the machine to cool down before cleaning.

4.1 Care overview

Steps for care	Care interval
Warm-up rinse / Coffee system rinse	- Automatic for each switch on and switch off. - If necessary
Rinse milk system WMF Connect & Clean	- 20 minutes after the preparation of beverages with milk. - at the latest, while switching off.
Clean the milk system	- weekly
Clean the machine - Cleaning programme	- once in 4 weeks

Steps for care	Care interval
Replace water filter	- After a request in the display (depending on water hardness and water flow rate, at the latest after 3 months)
Descale the machine	- according to the request in display (dependent on water hardness, water flow rate and water filter).
Clean the brewing unit	- weekly, for less than 25 brewing cycles per week
Cleaning the coffee grounds container	- According to the request in display (dependent on the number of brewings).
Clean the water tank	- weekly
Empty drip tray	- daily
Clean the bean hopper	- weekly
Clean machine housing	- weekly

After 7000 brewings, it is recommended that the maintenance of the device be carried out by the WMF Servicecenter. An instruction appears in the display while switching on. The instruction is repeated after sometime.

4.2 Customer Care programmes

Adequate water is required in the water tank is required for automatic rinsing of the coffee system. The rinse water is collected in the drip tray.

> Empty the drip tray regularly or place a container under the All-in-One spout during the rinse.

After each brewing cycle, during the heating up phase and during the customer care programmes,

so-called release water runs into the drip tray. This rinses any remaining coffee from the pipes. This is a completely normal procedure and not an error in the automatic coffee machine.

Hazard!
Possible health hazard due to cleaning agents or descaling agents.
Cleaning agents and descaling agents are irritants and become very hot while executing the cleaning programmes. Cleaning agents and descaling agents can affect your health. Cleaning agents and descaling agents can damage the plastic parts of the automatic coffee machine and other articles and textiles.
> Avoid any contact with cleaning agent or descaling agent.
> Observe the general safety instructions and the safety instructions labelled on the cleaning agents and descaling agents.

Caution!
Possible health hazard!
Neglecting the cleaning of milk unit, the water tank or using inappropriate cleaning agents or descaling agents can affect your health.
> Clean your coffee machine at regular intervals, with the help of the cleaning programmes, immediately after the request on the display.
> Use only the WMF cleaning agents and descaling agents.

4.2.1 Calling up the customer care programmes

> Press P button.

Calling up the care programmes

Select program browse: +	> Browse with + for care programmes.

Select care programmes

Select care program OK: P browse: -/+	> Confirm your selection with P button. > Browse with – or + buttons for the desired care programme. > Confirm your selection with P button.

4.2.2 Warm-up rinsing

The pipes of the coffee machine are rinsed with hot water. The water is drained out via the All-In-One spout. The warm-up rinse is recommended when the machine has not been used for a considerable period of time (at least 10 minutes) This makes the beverage hotter.

Warm-up rinse

Warm up rinsing OK: P Browse: -/+	> Call the customer care programs (Chapter "4.2 Customer Care programmes" on page 44). > Browse until warm-up rinse. > Place a suitable vessel under the All-In-One spout. > Confirm the warm-up rinse with P button.

4.2.3 WMF Connect & Clean milk system rinse

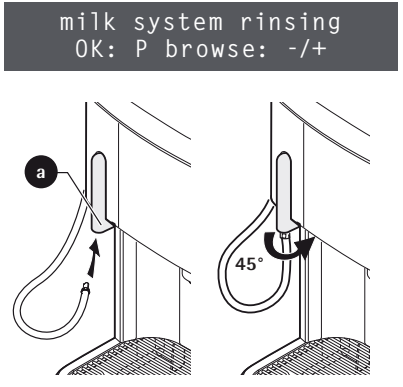
The automatic milk and coffee rinsing system unique in the world with an integrated automatic switch-off feature assists you in preparing beverages with milk easily and hygienically, and thus, ensures that you enjoy a perfect cup of coffee for a long time to come.

Tip: To switch off the maching after the last Cappuccino, press the On-/Off-Switch; thereupon, the machine automatically prompts you to attach the milk tube and to push the spout upwards. As soon as the cleaning starts rest is taken care by your coffee machine: It automatically carries out milk and coffee system rinsing and switches off on its own completely due to Zero-Energy-Function.

Hazard!
Possible scalding due to hot rinsing water!
If the milk hose is not fully screwed in it can work loose. Hot rinsing water can come out. After rinsing, some hot water will remain in the milk hose.
> Always screw the milk hose fully in position.
> After rinsing, hold the open end of the milk hose over the drip tray so that the remaining hot water can run out.

You are requested to rinse milk system 20 minutes after adding milk or milk foam.

Milk system rinsing



> Select the milk system rinse with P button.

The display notifies the individual activities that must be completed before the rinse.

> Push the All-In-One spout to the upper most position.
> Place a collecting vessel under the All-In-One spout.
> Wipe the outside of the milk hose with a clean damp cloth.
> Place the milk hose with the milk nozzle on the hot water spout (**a**).
> Turn the milk hose in clockwise direction to the point of stop.
> Start the milk system rinsing with P button.

The inner area of the milk system is rinsed with hot water and the water is emptied via the All-In-One spout. The All-In-One spout is cleaned via a pulse of steam.

You can also call up the milk system rinsing manually. To do so call up the care programmes and select the milk system rinsing. When the automatic switch-off time is reached, before switching off only a coffee system rinsing is carried out. But the machine will call for a milk system rinsing next time you switch it on.

The milk system should be thoroughly cleaned at least once a week (see chap. 4.3.3)

Tip: Pull the milk hose out of the spout during the pulse of steam; the remaining water will be removed from the hose automatically that way.

Tip: With the dishwasher safe WMF Milk lance, we provide a clean and easy solution for adding milk. Ask your dealer or order the milk lance from **www.wmf-ce.de**.

4.2.4 Machine-cleaning - Cleaning programme

Hazard!
Possible health hazard due to accidental ingestion of cleaning solution!
Cleaning agents and descaling agents that are dispensed during the cleaning programme of your automatic coffee machine can affect your health.
> Ensure that nobody drinks the cleaning solution that is dispensed.

Machine cleaning

Duration of the cleaning program: 7 minutes

Machine cleaning
OK: P Browse: -/+

> Call the customer care programs (Chapter "4.2 Customer Care programmes" on page 44).
> Browse the Machine-cleaning.
> Start the machine cleaning with P button.

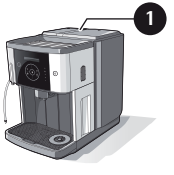
Empty drip tray

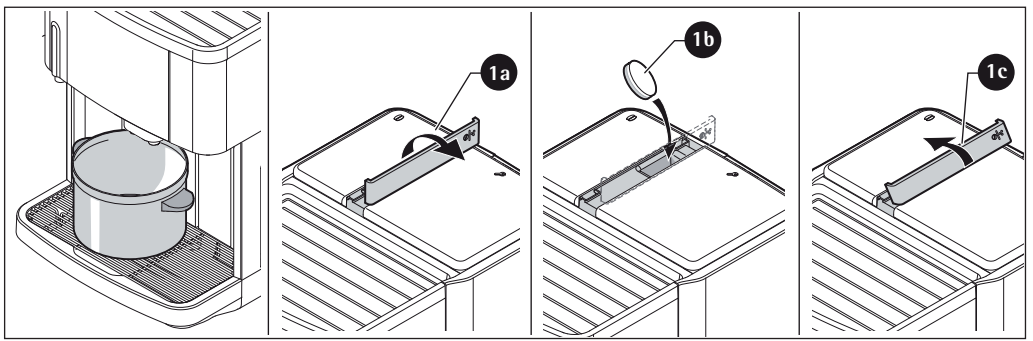
Refill water tank

Place 2L container under spout

> Follow the instructions in the display.

Insert tablet into coffee grounds slot





> Place a suitable vessel (2 litres'capacity) under the All-In-One spout.

> Open the lid (**1a**) on the ground coffee inlet.
> Insert a cleaning tablet (**1b**) along with the yellow sponge in the ground coffee insert.
> Close the lid (**1c**).

	Start: P	> Start with P button.
Duration of the cleaning program: 7 minutes	Cleaning in progress Time remain: 6min	*The cleaning program starts.* *A minute countdown indicates how long the cleaning will last. The Machine-cleaning ends after 7 minutes.* *The display calls for a manual milk system cleaning. This display disappears after pressing the C button.*

After 4 weeks or 220 brews, the request for machine-cleaning appears on the display. This display disappears after the first beverage is dispensed. The cleaning must take place within the next 30 brews, however not later than the day after the next. Otherwise, beverage dispensing will be blocked. The block is cleared after a cleaning cycle. By using WMF cleaning tablets to clean the machine, you can be sure of trouble-free operation and that you enjoy your cup of coffee with consistent quality.

Tip: If you would like to be reminded about a specific day for the cleaning process, simply perform the cleaning on the desired day after the last beverage is dispensed.
In future, every week, a cleaning request is displayed on the same day.

4.2.5 Replace water filter

This program appears when you use a water filter and the usage has been confirmed during the initial settings (Chapter "2.5 Insert the WMF water filter" on page 11).

However, depending on the water hardness and the water flow, at least after 3 months, a display requesting to change the water filter, appears. If you do not replace the water filter, you must deactivate the application in basic settings. In this case, you must always remove the old water filter and adapter.

If you can only prepare 5 litres of coffee before the machine gets blocked, a countdown appears in the display. Thereafter, a continuous request for machine-cleaning appears.

Replace water filter

Filter exchange OK: P Browse: -/+	> Call the customer care programs ("4.2.1 Calling up the customer care programmes" on page 46). > Browse until the filter change. > With the help of +/- button, select the filter change function. > Start filter change with the P button.
Remove water tank	> Take out the water tank from the automatic coffee machine.
. Remove old filter . Place new filter	> Exchange the old filter for a new one as described under the chapter "2.5 Insert the WMF water filter" on page 11.

> Fill the water tank with cold tap water.
> Place the lid on the water tank.

> Slide the water tank gently into the automatic coffee machine.
> Press the button P.
> Place a 2 litre collecting container under the hot water spout.

Rinsing water filter

Filter rinsing	> Start filter rinse with the P button.
Rinsing filter … Time remain: 4 min	*The filter rinsing program starts.* *A minute countdown indicates how long the rinsing will last. Filter rinse process ends after 4 minutes.*

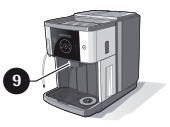
While rinsing the filter, unusual noises are heard. This is normal.
The noises end during the filter rinse. During further operation, everything sounds normal again.

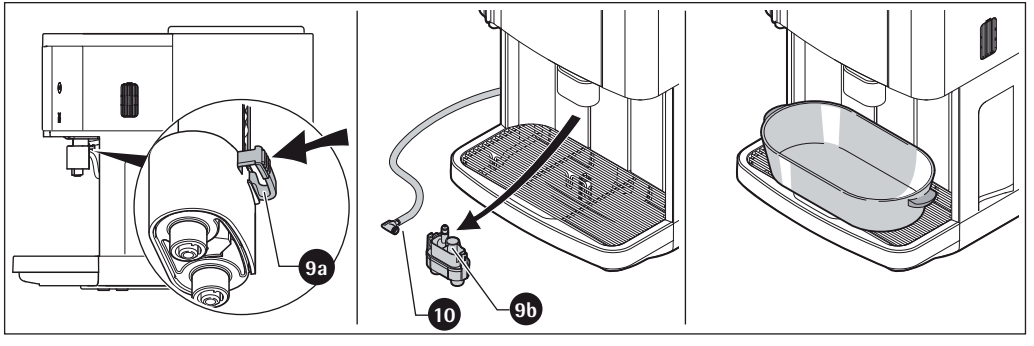
4.2.6 Descale coffee machine

Hazard!
Possible health hazard due to accidental ingestion of cleaning solution!
Cleaning agent and descaling agent that are dispensed during the cleaning programme of your automatic coffee machine can affect your health.
> Ensure that nobody drinks the cleaning solution that is dispensed.

When your WMF Automatic Coffee Machine must be descaled, a request for the same appears in the display. The period depends on the water hardness and the water flow as well as on whether you use a

water filter. you can postpone the descaling process by pressing C button. However, within the next 50 brewings, a descaling procedure must be carried out. Otherwise, beverage dispensing will be blocked. The block is cleared after a descaling procedure.





> Press the release button (**9a**) at the back of the All-In-One spout and pull the milk foamer (**9b**) downwards.
> Detach the milk tube (**10**) from the milk foamer (**9b**).

Descale automatic coffee machine

Remove the water filter

Machine descaling OK: P Browse: -/+	> Call the customer care programs (“4.2.1 Calling up the customer care programmes” on page 46). > Browse with – or + buttons for machine-cleaning. > Confirm your selection with P button. > Empty the drip tray. > Remove the water tank from the automatic coffee machine. > Remove the filter cartridge and the adapter if a water filter is used. > Pour a whole bottle of WMF liquid descaling agent (750 ml) into the water tank. > Fill the water tank with water and cover it with the lid. > Place a large collecting vessel (minimum 3 litres) under the All-In-One spout and the hot water spout. > Start the machine descaling with P button. *Descaling starts and shall not be interrupted at any point.*
Descaling... Time remain: 37 min	*A minute countdown indicates how long the descaling will last. Entire duration of descaling lasts for about 37 minutes.*

Following displays appear after about. 30 minutes:

Empty water tank OK: P	> Empty the water tank. > Rinse the water tank thoroughly with clear water. > Press P button.
Refill water tank OK: P	> Fill the water tank with cold drinking water. > Place the lid on the water tank. > Slide the water tank gently into the automatic coffee machine. > Press P button to continue the descaling.
Descaling ... Time remain: 1 min.	*A minute countdown shows the remaining time of the descaling process.*

Hazard!

Possible health hazard due to accidental ingestion of cleaning solution!

Cleaning agents and descaling agents that are dispensed during the cleaning programme of your automatic coffee machine can affect your health.

> After cleaning, rinse it with clear drinking water so that no cleaning solution remains in your automatic coffee machine.
> Empty the water tank of your coffee machine.

Immediately after descaling, a machine-cleaning is requested. The procedure is described under "4.2.4 Machine-cleaning - Cleaning programme" on page 49.

> Replace the water filter in the water tank (Chapter. "4.2.5 Replace water filter" on page 52).
> Push the milk foamer into the All-In-One spout from below.
> Fill the water tank with clear, cold tap water.
> Slide the water tank gently into the automatic coffee machine.

The coffee machine heats up. Steam and condensed water escape during this process.

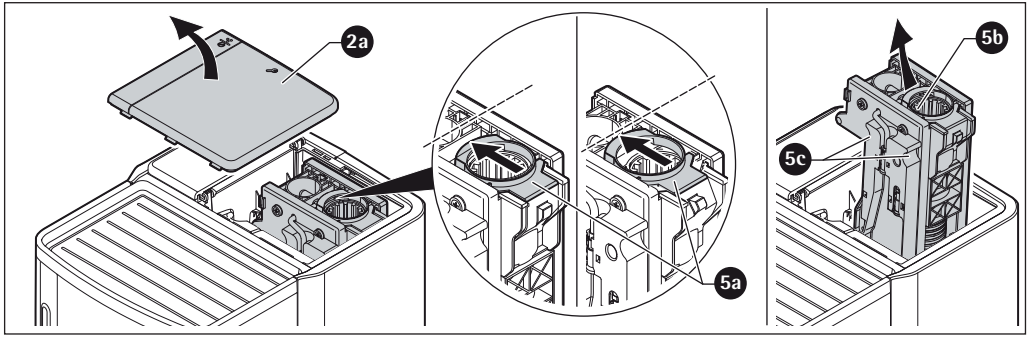
4.3 Manual cleaning

4.3.1 Clean the brewing unit

Maintaining the cleanliness of your Automatic Coffee Machine is very important to us. Hence, the brewing unit is detachable and the interior of the machine is easily accessible for cleaning.

Hazard!
Possible burn injuries while cleaning!
The brewing unit of our automatic coffee machine is very hot while under operation and can cause burns.
> Clean the brewing unit of your coffee machine on a regular basis.
> Allow the brewing unit to completely cool down before starting the cleaning procedure.

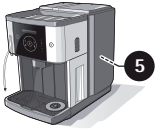
> Switch off the WMF Automatic Coffee Machine with the On-/Off-switch (press for about 3 seconds).
> Remove the mains plug.

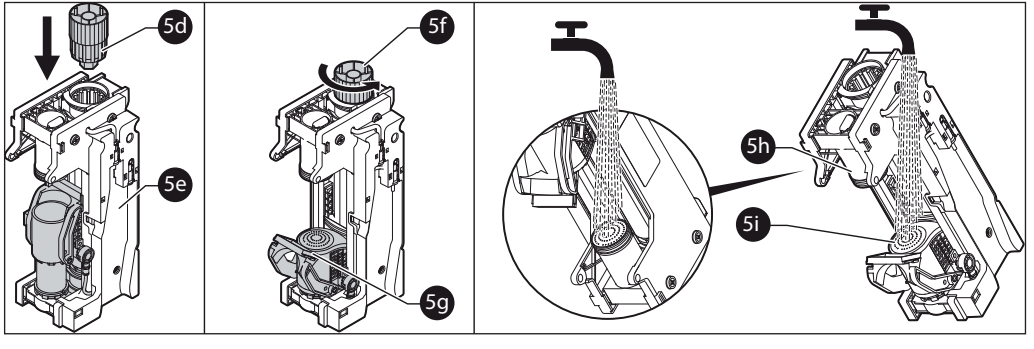


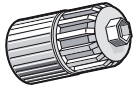
If it is difficult to remove the brewer, the O-Rings must be lubricated.

("4.4.2 Lubricating O-Ring of the Brewer Unit" on page 67)

> Open the lid of the brewer (**2a**).
> Release the brewing unit (**5a**).
> Pull the brewing unit (**5b**) upwards out of the brew chute. Use both the gripping lugs for pulling it out (**5c**).



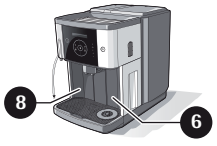


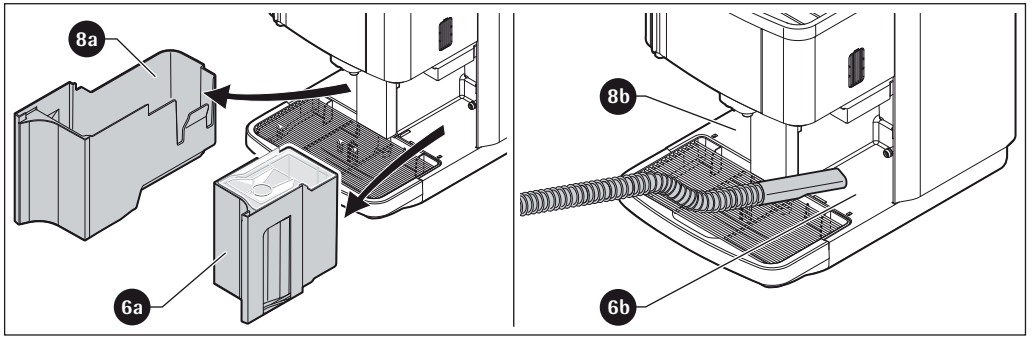


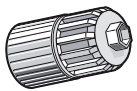
> Turn the thread (**5d**) on the brewing unit head (**5e**) with the multitool in the anticlockwise direction.
*The scraper (**5g**) folds out forward and the brewing filter is now visible.*
> Clean the brewing unit (**5e**) under running water.
> Clean the brewing filter (**5h** and **5i**) under running water.

Caution!
Possible damage to the brewing unit!
The brewing unit of your automatic coffee machine can be damaged due to cleaning agent or by cleaning it in a dishwasher.
> Use only water for cleaning the brewing unit.
> Never clean the brewing unit in a dishwasher.

> Dry the brewing unit with a cloth.
> Allow the brewing unit to dry completely before replacing it in the machine.







> Pull out the water tank (**6a**) and the coffee grounds container (**8a**).
> Remove the residues of ground coffee in both the openings (**6b**, **8b**), for example, with a vacuum cleaner.
> Turn the thread on the brewing unit head with the multitool in clockwise direction till the black scraper folds in again.
> Insert the dried brewing unit till the lock clicks into place.
> Close the lid of the brewer.

Caution!
Possible damage to your automatic coffee machine!
> Never force the brewing unit into your automatic coffee machine.
> When the brewing unit sticks, turn the thread at the brewing unit head slightly to the left or right with the Multitool.

4.3.2 General cleaning

Caution!
Possible damage to the water tank, the drip tray or the coffee grounds container!
Due to the thermal effect in the dishwasher, the water tank, drip tray and coffee grounds container can be deformed.
> Therefore, never clean the water tank, the drip tray and the coffee grounds container in the dishwasher.

Clean the coffee grounds container
> Empty the coffee grounds container and rinse it with water.

Clean the water tank
> Follow the chapter "2.4 Clean the water tank" on page 10.

Heavy calcium deposits can be removed with the WMF descaling agent. After descaling, the water tank must be thoroughly rinsed to removed the descaling residues.

Clean the drip tray and the drip tray grid
> Remove the drip tray from the automatic coffee machine.
> Empty the drip tray.
> Rinse the drip tray and drip tray grid with water.
> Re-insert the drip tray.

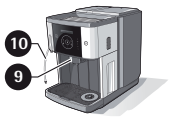
Clean the bean hopper
> Switch off the WMF Automatic Coffee Machine with the On-/Off-switch (press for about 3 seconds).
> Remove the mains plug.
> Clean the empty bean hopper with a dry, lint-free cloth.

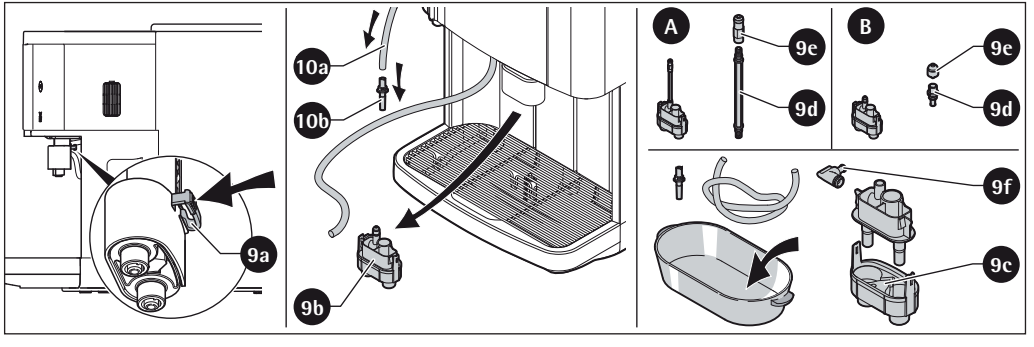
Clean the housing and control panel
> Switch off the WMF Automatic Coffee Machine with the On-/Off-switch (press for about 3 seconds).
> Remove the mains plug.
> Clean the housing with a damp cloth.

4.3.3 Clean the milk system

Cleaning the milk system thoroughly once a week is sufficient.

> Push the All-In-One spout upwards.





> Remove the coffee grounds container from the machine.
> Remove the milk hose from the milk container or release it from the milk lance.
> Remove the milk hose from the guide.
> Press the release button (**9a**) at the back of the All-In-One spout.
> Pull the milk foamer (**9b**) off downwards.
> Detach the milk hose (**10a**) from the milk foamer (**9b**).
> Detach the milk nozzle (**10b**) from the milk hose (**10a**).
> Detach the upper and lower part (**9c**) of the milk foamer from one another by pressing the part of the milk foamer with the spout downwards on a solid surface.
> Detach the milk hose connection (**9f**) from the milk hose and from the milk foamer.

Foamer, variant A:

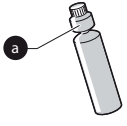
> Twist out the air intake pipe (**9d**) from the milk foamer.
> Unscrew the black cap (**9e**) from the air intake pipe.

Foamer, variant B:

> Detach the attachment (**9d**) and the sealing cap (**9e**) one by one from the milk foamer

Using milk system cleaner

> Fill the dispensing chamber (**a**) of the WMF milk system cleaner, by holding the closed bottle upright and pressing it. The bottle must be definitely held closed.



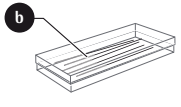
Hazard!
Hazard of eye injury!
In case of eye contract, the WMF milk system cleaner can lead to serious eye injuries.

> Ensure that the WMF Milk system cleaner never comes in contact with the eyes of humans or animals.

> Open the lid of WMF Milk system cleaner.
> Mix one measuring cap of WMF milk system cleaner and 200 ml water in a container.
> Place all parts of the milk system in the cleaning solution for minimum 5 hours or overnight.

Foamer, variant B:

> Foamer, variant B: Check the notches on the attachment (**9d**) specifically for visible contamination and clean these, if necessary.



> Finally, rinse all the parts thoroughly under running water.
> Clean the beverage spouts with the brushes provided (**b**).
> Dry the parts with a cloth and allow it to dry completely before the assembly.

Reassembling the parts

> Reassemble the milk foamer by connecting the upper and lower parts together:

Foamer, variant A:

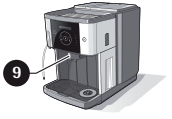
> Screw the air inlet pipe in place.

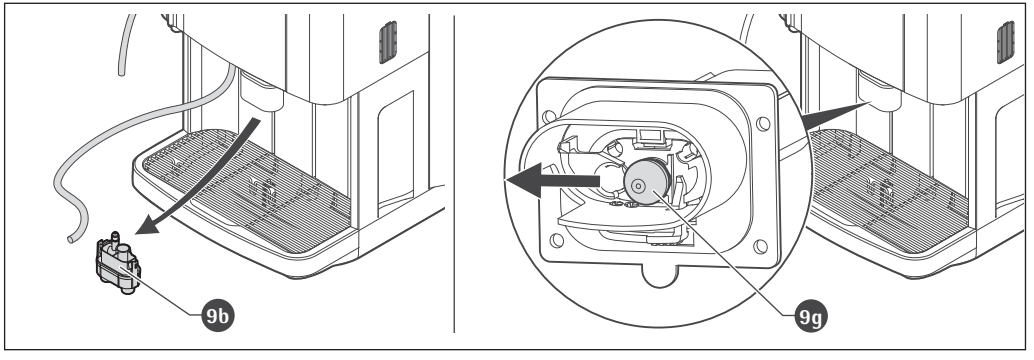
Foamer, variant B:

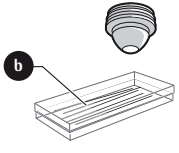
> Put the attachment and the sealing cap in place.

> Insert the hose.
> Insert the milk foamer into the All-In-One spout from below.
> Push the All-In-One spout downwards.
> Lay the milk hose in the guide and place the milk nozzle and, if necessary, also the milk lance back on the hose (see chapter “2.7 Insert the milk tube” on page 12).
> Insert the coffee grounds container.
> Clean your hands of any residue of the WMF milk system cleaner.

4.3.4 Clean the steam nozzle







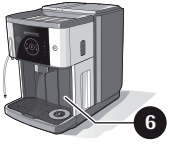
> Remove the milk foamer (**9b**).
> Press the red steam nozzle (**9g**) with the index finger away to the left and remove it.
> Carefully clean the steam nozzle with one of the small cleaning brushes that has been provided (**b**).

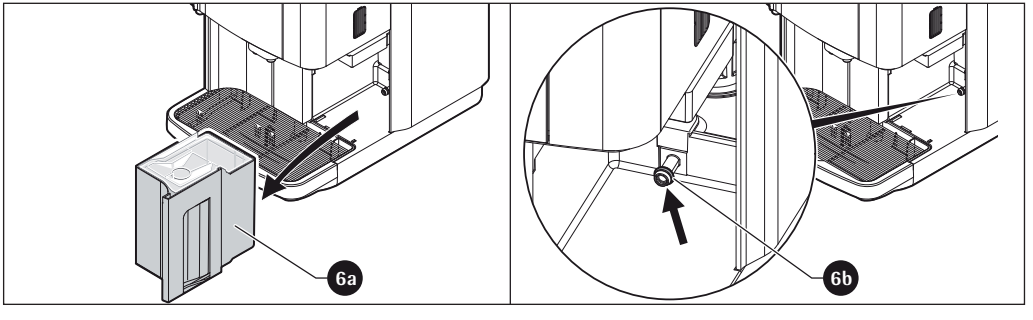
4.4 Lubricating O-rings

> Use only WMF "Grease for sealing rings" from the accessories.
The grease/lubricant is suitable for the material and safe for food technology.

4.4.1 Lubricating O-Ring of the Water tank

If it is difficult to remove the water tank and difficult to insert it or frequently "flow error" is displayed, you must mildly lubricate the O-Ring on the water spout supports with the WMF "Gasket grease".

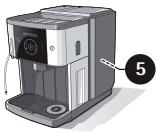


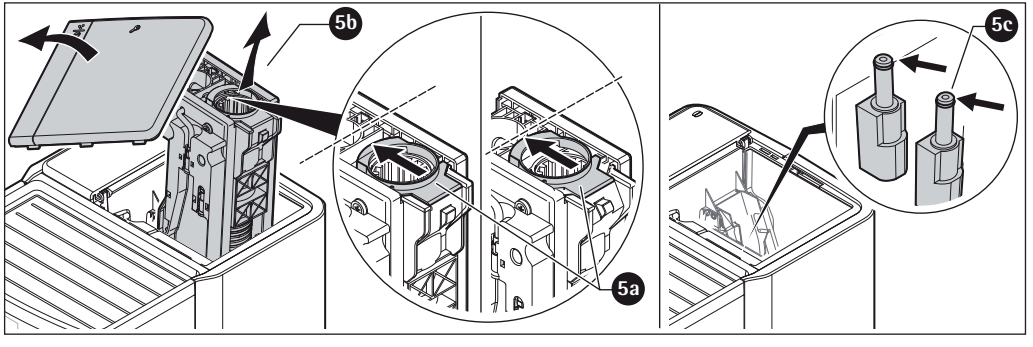


> Pull out the water tank (**6a**).
> Lubricate the O-Ring (**6b**) on the water spout supports with the WMF "Gasket grease".

4.4.2 Lubricating O-Ring of the Brewer Unit

When it is difficult to remove the brewing unit and difficult to insert it or frequently "flow error" is displayed, you must mildly lubricate the O-Rings with the WMF "Gasket grease".





> Open the lid of the brewing unit.
> Release the lock (**5a**) and lift the brewing unit from the brewing chute (**5b**)
> Mildly lubricate the O-Rings (**5c**) in the brewing chute with the WMF "Grease for gasket rings".

5 Display messages

Messages for operation and trouble shooting are displayed on your WMF Automatic Coffee Machine. Thus, you always know how to proceed.

5.1 Operating messages

Emptying coffee grounds container

Empty grounds cont.	*The coffee grounds container is full* > Remove the coffee grounds container. > Empty the coffee grounds container and rinse it with water. > Wipe the coffee grounds container dry. > Replace the coffee grounds container. > Confirm the clearance with P button. *Always empty the coffee grounds container when the coffee machine is switched on so that the electronic counter registers this clearance.*
Beverage sel. locked Grounds cont. missing	

Refilling water tank

Beverage sel. locked
Refill water tank

Beverage sel. locked
Water cont. missing

The water tank is nearly empty.
The water tank is never emptied completely so that no air enters the coffee system.

> Remove the water tank from the automatic coffee machine.
> Completely empty the water tank.
> Fill the water tank with cold tap water.
> Slide the water tank into the automatic coffee machine with the lid fitted in position.

Fill the bean hopper

Refill beans
Confirm beverage

The coffee beans in the coffee bean hopper is not sufficient.
Grinding is interrupted.

> Fill the coffee bean hopper with coffee beans.
> Press the beverage button again.

The grinding process is continued and the additional coffee required for the brewing cycle, is ground. The selected beverage is then brewed.

Fill in the ground coffee

Insert coff. grounds
Select beverage

The lid of the ground coffee insert is opened.

> Pour in the ground coffee.
> Close the lid of the ground coffee inlet.

The procedure can be cancelled with C *button. Already inserted ground coffee is removed via the coffee grounds container.*

Replace water filter	Your selection pls. Replace water filter	*The water filter must be changed* > Change the water filter (Chapter "4.2.5 Replace water filter" on page 52).
Close the lid of the water tank	Tank lid missing?	*The lid is not placed or not correctly placed.* > Place the lid on the water tank. *Without the lid, the machine is not ready for operation.*
Close brewer lid	Beverage sel. locked Lid open	*The brewer lid of the automatic coffee machine is open.* > Close the lid of the brewer.
Clean display	Clean display	*The control panel is not clean, the buttons do not respond.* > Switch off the Automatic Coffee Machine with the On-/Off-switch (press for about 3 seconds). > Clean the display with a soft damp cloth. > Switch on the Automatic Coffee Machine with the On/Off switch. *Does the message appear as before?* > Contact the WMF Service Centre.

5.2 Messages for troubleshooting

Brewer	Place brewer	*The brewing unit is not inserted.* > Insert the brewing unit.
	Brewer pos. switch	*The brewing unit is not inserted.* > Check if the brewing unit is inserted correctly. *The brewing unit is inserted only with difficulty or not at all inserted:* > Remove the brewer. > Open the brewing chamber with the multitool. > Apply a thin layer of grease from the accessories to the red gaskets (Chapter "4.4.2 Lubricating O-Ring of the Brewer Unit" on page 67).
Flow	Water flow error (Water tank empty)	> Fill the water tank. > Deaerate coffee machine: Dispense hot water until a constant stream of water comes out.

	Water flow error (Water tank full)	*Air in the system? Possibly associated with loud pump noise?* > Check whether the water tank is completely pushed in. > Bleed the automatic coffee machine by dispensing hot water until a constant stream of water comes out. *Is the water filter or sieve clogged?* > Change the water filter (Chapter "4.2.5 Replace water filter" on page 52). > Clean the sieve. *Is the check valve spout of the water tank dirty?* > Clean the water spout of the water tank from behind with a small brush from the accessories. *Hot water not dispensed?* > Remove the water filter and the sieve from the water tank and try again. *O-Ring on the water spout supports is swollen?* > Replace the O-ring on the water drain spout supports. *Brewing unit clogged?* > Remove the brewing unit. > Change the water filter (Chapter "4.3.1 Clean the brewing unit" on page 57). > Carry out the cleaning program (Chapter "4.2.4 Machine-cleaning - Cleaning programme" on page 49).

	Water flow error (Water tank full)	*Grinding too fine?* > Set the degree of grinding to be coarser by one fourth rotation (Chapter "3.7 Set the grinding degree" on page 39). > Suck out the grinding dust.
	Timeout steam level	*Air in the system? Possibly associated with loud pump noise?* > Check whether the water tank is completely pushed in. > Remove the milk tube from the milk container and press the milk foam button. *Is hot water dispensed instead of steam?* > Carry out descaling. *Does steam escape?* > Call the hotline.
	Cleaning halted Water flow error	> Deaerate coffee machine: Dispense hot water until a constant stream of water comes out. > Press C *button.* *Cleaning is continued.*
	EEPROM Error	> Switch off the Automatic Coffee Machine with the On-/Off-switch (press for about 3 seconds). > Switch on the the Automatic Coffee Machine with the On/Off switch. *On recurrence, the fault must be rectified by the WMF Service-Center.*

Motor driver

Motor driver error

> Switch off the Automatic Coffee Machine with the On-/Off-switch (press for about 3 seconds).
> Switch on the Automatic Coffee Machine with the On/Off switch.

On recurrence, the fault must be rectified by the WMF Service-Center.

Grinder

Grinder blocked

The grinder is blocked by a foreign body.
> Switch off the machine and pull out the mains cable.
> Clean the bean hopper.
> Turn the grinder in the clockwise direction with the multitool to be able to remove the foreign bodies.
> Switch on the machine.
> Start the grinder by pressing the beverage button.
> If the grinder is free again: Reset the grinding degree.

Grinding too fine.
> Set the grinding degree to be coarser

Temperature sensor

Temp. sensor steam

Temp. sensor water

> Switch off the coffee machine.
> Allow the coffee machine to cool down.
> Again switch on the coffee machine.

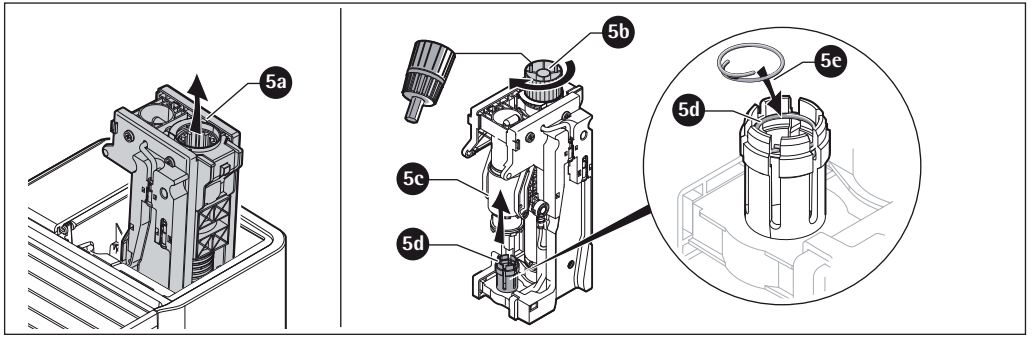
On recurrence, the fault must be rectified by the WMF Service-Center.

5.3 Problems without error display

Problem	Rectification measure
No milk foam - / milk output, although there is milk in the container	> Check whether the milk tube is kinked or squashed. > Re-fit the milk tube again. > Clean the All-In-One spout (Chapter "4.3.3 Clean the milk system" on page 62).
No milk foam only hot milk	> Carry out milk system rinse. *Does the problem persist?* > Clean the milk system. > Clean the milk nozzle (Chapter "4.3.3 Clean the milk system" on page 62). *No escape of steam?* > Clean the brewing unit (Chapter "4.3.4 Clean the steam nozzle" on page 65).
Milk or milk foam too cold	> Ensure that the right milk nozzle is attached to the milk tube (brown for refrigerated milk, transparent for unchilled milk).

Problem	Rectification measure
Milk is too hot and too little or milk foam has bubbles	> Use refrigerated milk > Check whether the milk tube is kinked or squashed. > Re-fit the milk tube again. > Clean the All-In-One spout (Chapter "4.3.3 Clean the milk system" on page 62). > Ensure that the right milk nozzle is attached to the milk tube (brown for refrigerated milk, transparent for unchilled milk). > Check all connections and seals of the All-In-One spout.
It is difficult to insert the water tank	> Apply WMF grease from the accessories to the O-Ring on the water spout supports (Chapter "4.4.1 Lubricating O-Ring of the Water tank" on page 66).
It is difficult to remove the brewing unit and reinsert it.	> Apply WMF grease from the accessories to the O-Ring on the water spout supports (Chapter "4.4.2 Lubricating O-Ring of the Brewer Unit" on page 67).
Pump is very noisy	> Check whether the water tank is completely pushed in. > Deaerate the coffee machine by dispensing hot water until a constant stream of water comes out.

Problem	Rectification measure
Coffee has no creme	*Improper coffee mixture or coffee is no longer fresh?* > Change the coffee beans. *Quantity of ground coffee is too little?* > Increase the coffee strength *Coffee is too cold?* > Reheat the cups on the cup storage. > Carry out warm-up rinse. *Grinding degree too coarse?* > Set the grinding degree finer by one rotation (Chapter "3.7 Set the grinding degree" on page 39).
The brewing unit cannot be removed or reinserted	> Adjust the brewing unit with the Multitool as you are inserting it until you can insert the brewing unit. > Remove the residue of coffee grounds inside the brewer.



Problem	Rectification measure
There is a noticeable large amount of coarse ground coffee inside the brewer	> Set the grinding degree finer by one rotation (Chapter "3.7 Set the grinding degree" on page 39). *Is the metal spring ring in the brewer stamp missing?* > Release the brewing unit (**5a**). > Use the Multitool (**5c**) to turn the brewer (**5b**) clockwise all the way upwards. The brewer stamp (**5d**) on the bottom of the brewer is now visible. > Insert the metal ring (**5e**) in the brewer stamp (**5d**).

6 Transport and Disposal

> Retain the original packing as protection during transportation.
> Empty the water tank, drip tray, grounds box and the bean hopper before moving.
> Always dispatch or transport the machine in the original box with the expanded polystyrene shells.

Disposal options for the device at the end of its service can be found out from your local municipal authority.
This unit complies with the European Directive 2002/96/EU concerning waste electrical and electronic equipment (waste electrical and electronic equipment – WEEE) and must not be disposed of in household waste.
You can get further information from the nearest recycling depot or your Service-Center.

7 Guarantee, warranty and customer service

You are entitled to the warranty rights within the legal scope. Additional information on warranty and guarantee conditions are given in the supplementary sheet of the user manual.

If you need additional information or if problems occur, please contact the WMF dealer or contact the service centre in your country. Telephone number and other information are given in the supplementary sheet of the user manual.

8 Technical data

Power rating	1.7-2.3 kW
Mains power connection	1/N/PE ~ 50/60 Hz; 220 - 240 V
On site circuit protection	maximum 16 A
Daily output	35 Cups
Coffee bean hopper	250 g
Variable brewing chamber	6 to 15 g
Capacity of water tank (without filter)	2.2 litres
Coffee grounds container	approx. 15-20 portions
Height adjustable All-In-One spout with milk nozzle	67 to 141 mm
High-performance pump	15 bar
Independent heating systems	2
External dimensions	Width 305 mm Height 400 mm Depth 443 mm For maintenance and cleaning, at least 250 mm space above the machine for dismantling the brewer must be allowed.
Empty weight	approximately. 15.0 kg
Weight of the brewer	1.2 kg
Cable length	approximately 1.0 m
Continuous sound pressure level (Lpa)	< 70 dB (A)
Machine type	03 0400

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10 Publisher Information

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User manual

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